



Sardinia map

### Kharisma

Kharisma is a second project of the Ragnedda family, owners of the Capichera estate and wines. They family started Capichera with a specific objective – to produce wines of the highest quality and on an international level, solely from indigenous vines. After having met this objective, the family decided to embark on the new Kharisma project.

Kharisma is a new cellar where two wines (a white and a red) are produced. Kharisma couples the typical flavors of the primary grapes in the wines, with unexpected additions of other grape varieties to round out the flavors and to create a 'fantastical' new blend.



KHARISMA

### Kharisma wines

**OWNER:** Giovannella & Alberto Ragnedda s.n.c.

Giovannella & Alberto Ragnedda  
s.n.c.

07021 Arzachena - Sassari  
Sardegna – Italy

Tel.: +39 (0)789 80 61  
Fax: +39 (0)789 80 800  
[info@kharismawines.it](mailto:info@kharismawines.it)  
[www.kharismawines.it](http://www.kharismawines.it)

**WINEMAKER:**

Fabrizio and Mario Ragnedda

**VARIETALS PLANTED:** Vermentino, Carignano, Cabernet Sauvignon,  
Chardonnay

**TOTAL ACRES:** 10 hectares of property

### Kharisma White



**Grapes:** Vermentino and Chardonnay

**Exposure and altitude :** north east / east  
at 210 meters above sea level

**Soil Composition :** Sandy, Broken down  
Granite

**Vine Training :** Spalliera, Guyot

**Age of Vineyard :** 15 – 25 years

**Yield per hectare :** 8000 / 9000 kilo

**Period of Harvest :** mid September, hand  
harvested

**Pre-bottling Treatment :** 25 % French oak,  
75 % stainless steel – temperature controlled

**Malolactic Fermentation :** Liberal

#### **Vinification :**

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C. The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 4 – 6 months. Once bottled the wine will rest approximately 4 – 6 months prior to be released onto the market.

5.00 Eu / btl

### Kharisma Red



**Grapes:** Carignano and Cabernet Sauvignon

**Vineyards :** Sardinia, Sulcis and Gallura

**Exposition and Altitude :** South East / East 20 /  
120 meters above sea level

**Soil :** Sand, Clay and Calcium

**Vine Training :** Alberello and Spalliera, Guyot

**Age of Vines :** 15 – 25 years

**Period of Harvest :** mid September thru the  
beginning of October, hand picked

**Pre-bottling Treatment :** 50 % French Oak, 50  
% stainless steel, temperature controlled

**Malolactic Fermentation :** Liberal

#### **Vinification :**

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C. The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 6 – 10 months. Once bottled the wine will rest at least 6 months prior to be released onto the market.

6.00 Eu / btl